

RIESLING PLATIN 2024



Origin:	Austria, Niederösterreich
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Riesling 100 % 27 - 47 years
Soil:	primary rock gneiss mica schist

WEATHER / CLIMATE

Climate:	continental
Seasons 2024:	Spring

Vintage description:

With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine base began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them—from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of this challenging year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."



CELLAR

Harvest:	handpicked beginning/september
Fermentation:	selected yeast
Malolactic Fermentation:	no
Maturing:	steel tank
Bottling:	beginning/january 2025

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Acid:	8 g/l
Residual Sugar:	3.1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

Aging Potential:	medium (8 years)
Optimum Drinking Year:	2025 - 2030

WINE DESCRIPTION

Only physiologically ripe and healthy grapes were selectively harvested by hand and carefully pressed with low pressure as whole bunches. Without any use of pumps, the must flowed from the press house into the 700-year-old natural cellar and was slowly fermented in stainless steel tanks. This mainly enhances the delicate aromas and flavors. The wine then matured for some time on its fine lees, which again emphasized the complexity.

FOOD PAIRING

The Riesling Platin finds its ideal complement in modern, light cuisine, in the combination with spicy appetizers, fine vegetable dishes, fish or delicately seasoned, light meat such as chicken or veal.

WINERY

The Jurtschitsch winery, situated in Langenlois, is one of the most prestigious wineries in Austria which impeccably displays Austrian wine culture at its best. Alwin and Stefanie Jurtschitsch having been leading the family estate for some time now and have managed to reinterpret premium wine in their own way. For the two of them this means vinifying authentic, complex and terroir-specific wines with cool, elegant stylistics - in other words, permitting the different appellations in Langenlois to express themselves individually.